idea:
pour everything into a Tupperware™ bowl, close the lid and shake it well (and only then bake it :). to my experience this won’t work – but it’s close to being that easy...

original basic recipe :
Makes 1 large box tin.
dry phase:
300 g flour
1 pkg soda (‘Dr Oetker Backin’)
300 g sugar
150 g hazelnuts or almonds [chopped or ground, better not too fine with small bites]
80 g [real] cacao powder [unsweetened]
1 tsp cinnamon

wet phase:
180 g melted butter or margarine
4 lightly beaten full eggs
1 cup strong coffee
1 cup raisins in/with rum

my “extended” version:
1.5 times original version [to dissolve the goodies;] plus lots of extra goodies, gives 2 normal box tins.
dry phase:
450 g flour
2 pkg soda (‘Dr Oetker Backin’)
450 g sugar
225 g hazelnuts or almonds [chopped or ground, not too fine with small bites]

80 g [real] cacao powder [unsweetened]
100+ g chopped dark chocolate (‘Blockschokolade’)
1-2 tsp cinnamon
200 g crunched walnuts [not too fine]

wet phase:
270 g melted margarine
6 lightly beaten [large] full eggs
1 cup strong coffee (4 tsp instant coffee in a normal cup of water)
1 cup raisins in/with rum [larger cup/glas to taste;]
1 pkg candied lemon peel (Zitronat, 100 g)
1 pkg candied orange peel (Orangeat, 100 g)
1 pkg chopped glacé cherry (Belegkirschen)
100 g cranberries [or any other dried fruits available, whatever and as much as you like;]

and every few years I add some new ‘goodies’ – cranberries was last, ≈2 years ago;]

make:
first mix dry and wet stuff separately, then pour dry stuff into bowl with the wet phase and mix everything well.
bake:
60-70 minutes at 200°C [180°C for convection/fan oven – untested].
[ 120 minutes in unknown gas oven at Kalenberg ;-;]

add dark chocolate icing to taste [maybe with some thin plated almonds topping?]